

# ***New Year's Eve Card 2018***

## ***Appetizers***

- \* Roasted goat cheese on caramelised pears with honey and walnuts* 17,50
- \* Gratinated scallops with parmesan and saffron sauce on baby spinach* 18,50
- \* Lammrücken slices with persimmon salad and red wine-vanilla sauce* 19,50

## ***noodles***

- \* Gnocchi stuffed with goat's cheese and truffle in butter-sage sauce* 21,50
- \* Tortelacchi stuffed with porcini mushrooms and ricotta on truffle butter sauce* 22,50

## ***fish***

- \* Tuna with sesame crust on ginger prosecco sauce with saffron rice and pak choi* 33,50
- \* Monkfish, roasted on beetroot carpaccio with paprika and tarragon sauce, saffron rice and pak choi* 34,50

## ***meat dishes***

- \* Wild boar fillet on wild berry sauce with potato gratin and vegetables* 32,50
- \* Veal fillet with pine nuts and fennel crust on truffle cream sauce with potato gratin and vegetables* 36,50
- \* Beef tenderloin with chestnut crust on Parmesan fondue sauce with potato gratin and vegetables* 39,50

## ***dessert***

- \* Ginger chocolate mousse on vanilla mascarpone cream* 9,50
- \* Mango Prosecco Parfait on caramelized mango* 11,50